

Chef's Corner Recipes



Submitted by Brandon Letson

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Scalloped Potatoes (Dauphinoise)

Ingredients

4 each medium potatoes, peeled and sliced super thin. (If you have a mandolin, this works best	2 - cups Heavy Cream
1/2 - cup Parmesan cheese, grated	Salt and Pepper

Directions

1. Preheat oven to 350° F.
2. Assemble. Pour heavy cream into saucepan, bring to a simmer and remove from the heat.
3. In a baking dish, (8" x 12" is probably the best), make a layer of potatoes, season with salt and pepper and Parmesan cheese. Repeat this process, but change the direction in which the potatoes lay. Continue until 7-10 layers are done, or desired thickness is achieved.
4. Pour cream into baking dish just until it begins to cover potatoes. Then lightly press potatoes down to push out trapped air.
5. Wrap top of baking dish with aluminum foil and place in oven for 1 hour. After an hour, check potatoes. Liquid should have tightened up and potatoes should be tender. Test with fork or knife. Turn broiler on and broil for another 15 minutes until golden brown.
6. Allow to cool for 30 minutes. This will let the dish tighten up the rest of the way. After 30 minutes, portion potatoes with a knife.

Note: This is a dish best made the day before and reheated. - Or - Serve the same day, but allow to cool, so the potatoes are tight and not too runny.